DHAMAKA

Chana-Chhena Tikki (v) | green garbanzo, housemade cheese, tomato chutney (2 pc)	17
Paneer Tikka (v, gf) | house made paneer, ajwain, yogurt (2 pc)	21
Bohri Chicken Cutlet | chicken mince, green chili, Amul cheese (2 pc)	18
Jama Masjid Seekh | smoked lamb belly, ginger, cilantro (1 pc)	18

Lasooni Palak (v, gf) | spinach, garlic, cumin seeds	17
Baingan Bharta (v, gf) | grilled eggplant, onion, green chili	17
Kashmiri Gosht Chaamp (gf) | lamb loin, garam masala, ghee	22
Beef Pepper Fry (gf) | Wagyu flank, curry leaves, Tellicherry pepper	24
Macchi Hara Masala (gf) | rainbow trout, cilantro, mint	21
Butter Pepper Garlic Crab (gf) | crab, Amul butter, garlic, crushed black pepper	42

Paneer Methi (v, gf, n) | house made paneer, fenugreek, tomato	36
Dahi Waali Bhindi (v, gf) | okra, yogurt, Rajasthani red chili	34
Malai Murgh (gf) | young chicken, cream, Amul butter	38
Rara Gosht (gf) | goat meat & mince, yogurt, onions, garam masala	42
Kolambi ani Kekda Bhaath (gf) | tiger prawn, crab, aged basmati rice	42
Nalli Biryani | slow braised lamb shank, aged basmati rice	75

Limited Availability

Gurda Kapoora | goat kidney & testicles, tomato, pao	23
Champaran Meat | mutton, whole garlic, red chili	49
Lamb Musallam Feast (gf) | lamb shoulder, saffron, cashews, aged basmati rice	225

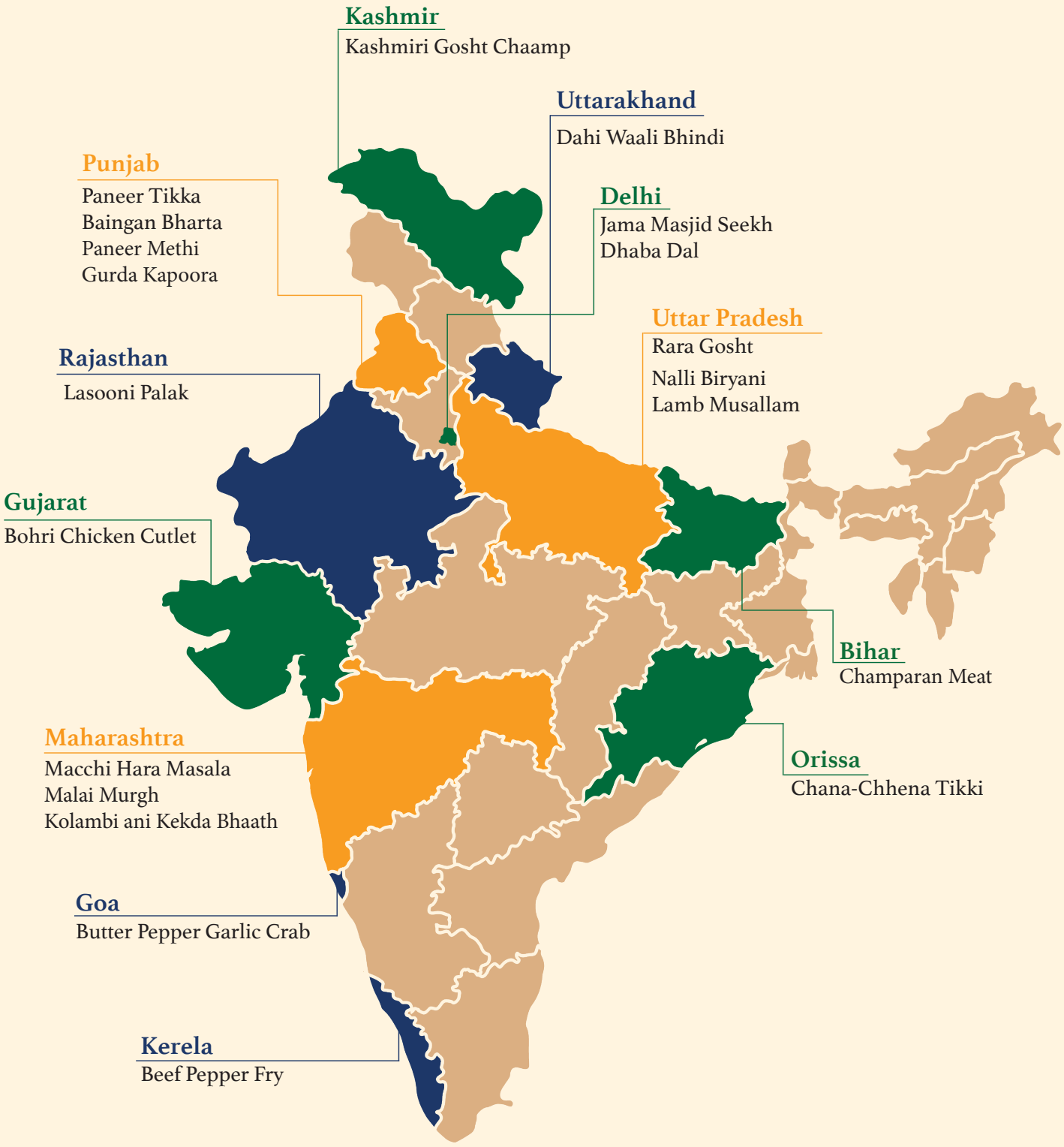
one order per day / pre-order only

Dhaba Dal (v, gf)	13
Aged Basmati Rice (vg, gf)	4
Paratha (v) (1 pc) / Pao (v) (2 pc) / Chapati (v) (2 pc)	4

v = vegetarian; gf = gluten free; n=nuts | All dishes will be served family style.

Please inform your server of any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% Gratuity will be added for 5 or more guests.



The forgotten flavors of India